



SAURWEIN

Nom Pinot Noir 2025

KAAIMANSGAT VINEYARD | ELANDSKLOOF VALLEY | VILLIERSDORP

Nom stands for nombulelo (gratitude in “Xhosa”) and Nomkhubulwane (a forgotten African goddess of agriculture). Situated at 700m altitude, the vineyard is a place where gratitude is instilled and tales appear.

This extreme vineyard site has a shale origin with a significant portion of sandstone in the topsoil and clay throughout. I believe this gives breadth and power to the Nom. It lies at 700 m above sea level and is surrounded by tall mountains, making for a unique terroir ideal for the optimal ripening for Pinot Noir, in this case clones 115 and 667. The vineyard was planted in 2008.

12 barrels produced by winemaker Jessica Saurwein.

VINTAGE 2025

2025 was a classic vintage with ideal conditions for the late ripening required by this cultivar. Some weekly rain was experienced, making for a good soil wetting on this unique, high-lying dryland site. Cold nights were a significant factor of the vintage which is key for optimally functioning vines and fine structure.

WINEMAKING

The grapes are hand-picked, hand-sorted, cold-soaked, leading to spontaneous fermentation. The tannins are optimal after a relatively long post-fermentation maceration and then aging in 228-liter French oak barrels (new and older) for 10 months. My approach is minimal intervention, allowing the vineyard site to express itself.

DESCRIPTORS

The nose: Mixed red and dark berry fruit, rose hip, lifted cocoa, dried orange rind (unique to this vineyard site!), smoky spice and cured meat.

The palate: The 2025 Nom is a fresh, bright and stylish wine with lovely aromatic depth and savoury freshness. The bright cherry, juicy-fruit is concentrated, etched with fine tannins and a long finish. This lighter vintage is similar to the 2016 and 2020, offering power without the weight, and I am excited to see it age.

Drink: 2026 – 2036

Alcohol: 13.5%

